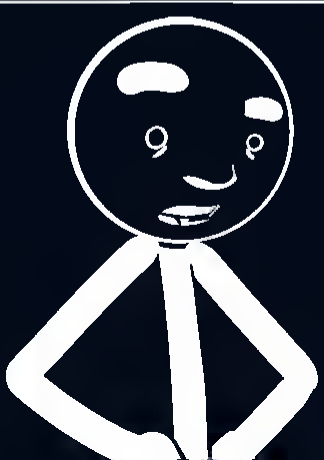
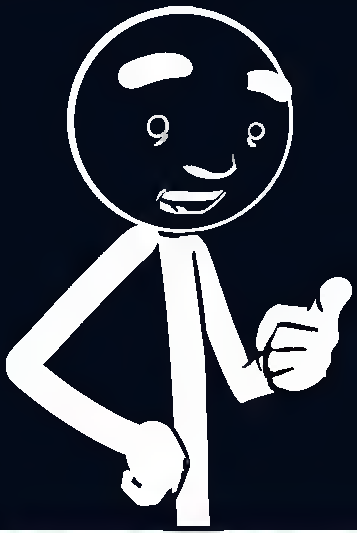
COOKING COMICALLY



I EAT LOTS OF TACOS

SOME WOULD SAY TOO MANY

THOUGH I WOULD DISAGREE THAT THAT'S EVEN A THING



BUT IT'S A LOT, SO I MADE A HANDY FLOW CHART TO HELP ME

AND I THINK IT CAN HELP YOU TOO

SHOULD I HAVE A TACO?

DO YOU WANT TACOS?

NO

LIAR
YES
DO YOU HAVE TACOS?
NO
ACQUIRE TACOS
THEN HAVE A TACO, SILLY
YES
YES
ARE YOU HUNGRY?
ARE YOU FULL?
MAYBE?
NO
NO
YES
THEN STAVE OFF THAT HUNGER A LITTLE LONGER BY
"THE MEAL IS NOT OVER WHEN I'M FULL, IT'S OVER WHEN I HATE MYSELF"
-LOUIS CK
HAVING A TACO
HAVE A TACO

INGREDIENTS

CHICKEN STUFF

450g	80ml	6g	3g
1 LB	⅓ CUP	1 TSP	½ TSP
CHICKEN	CHICKEN BROTH	SALT	PEPPER

SEASONING STUFF

8g	3g	3g	1g
1 TBSP	1 TSP	1 TSP	½ TSP
CHILI POWDER	CUMIN	PAPRIKA	GARLIC POWDER

SIMPLEST SALSA STUFF

THE OTHER STUFF

BEGIN

CHICKEN STUFF

450g	80ml	6g	3g
1 LB	⅓ CUP	1 TSP	½ TSP
CHICKEN	CHICKEN BROTH	SALT	PEPPER

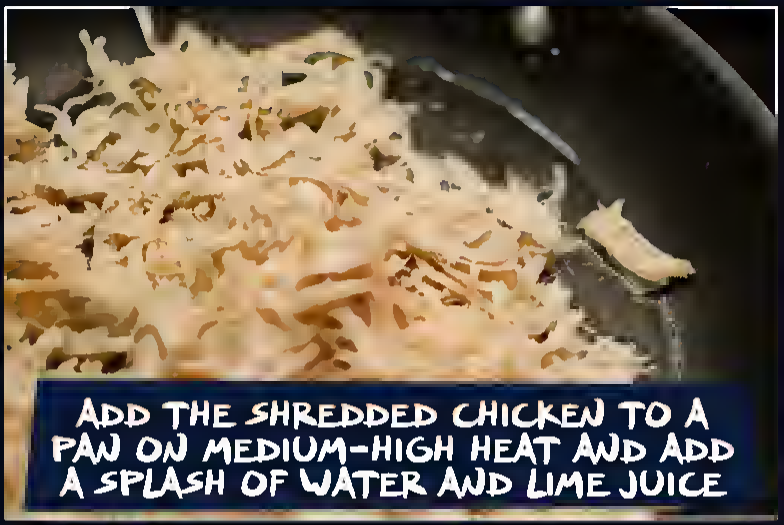
SEASONING STUFF

8g 1 TBSP	3g 1 TSP	3g 1 TSP	1g ½ TSP
CHILI POWDER	CUMIN	PAPRIKA	GARLIC POWDER
1g ½ TSP	TO TASTE	3g 1 TSP	.5g ¼ TSP
		FLOUR	

1 TSP
OREGANO
CHILI FLAKES
1 TSP
FLOUR
1 TSP
SALT
AND MAKE THE SEASONING BY TOSSING ALL OF THIS INTO A BOWL
AND MIXING WELL
1
1/2

ALSO
ROMA TOMATOES
RED ONION
CHOP THE ONION AND TOMATO
AND MIX THEM TOGETHER WITH THE LIME JUICE TO MAKE THE SIMPLEST SALSA KNOWN TO MAN
15ml
~3 TBSP
LIME JUICE

WHEN THE CHICKEN IS DONE TRANSFER IT TO A BOWL
AND
SHRED IT


ADD THE SHREDDED CHICKEN TO A PAN ON MEDIUM-HIGH HEAT AND ADD A SPLASH OF WATER AND LIME JUICE

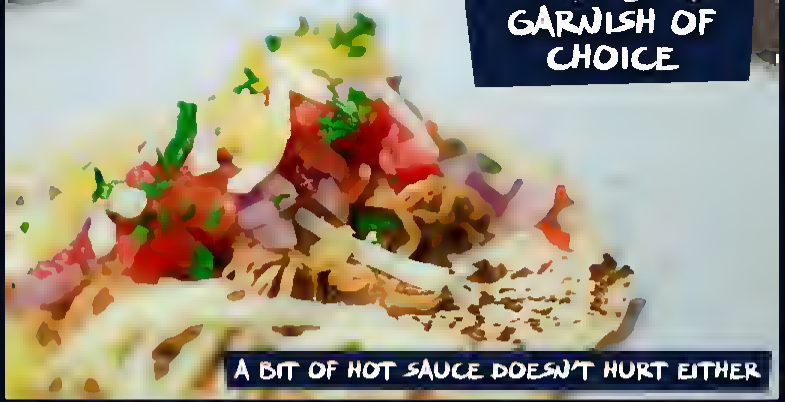
THEN ADD THE SEASONING AND STIR

COOK UNTIL THE SEASONING THICKENS AND COATS THE CHICKEN THOROUGHLY
THEN REMOVE FROM HEAT
IF YOU HAVE A CAST IRON SKILLET, USE IT TO TOAST YOUR TORTILLAS

LIKE SO
TIME FOR

CONSTRUCTION

THEN THE CHICKEN
FOLLOWED BY THE SALSA AND CHEESE
THEN YOUR PINEAPPLE AND


GARNISH OF CHOICE
A BIT OF HOT SAUCE DOESN'T HURT EITHER

REPEAT
SERVE AND ENJOY

THE NOTES

- You might notice that I cooked more than one pound of chicken. In fact I cooked closer to two, but I reserved a little less than half to use in salads and used the rest for the tacos. It worked out really well.

- You could easily double the amount of chicken and spices and have taco meat for days and days.

- Greek yogurt is a surprisingly delicious substitute for the sour cream.

- Obviously you are encouraged to top these tacos with whatever you want.

- The game in the screenshot is of course Rocket League. The two-year anniversary of its release is fast approaching and it is still my most regularly played game and it easily makes my top ten list for best games of all time.

And as always

Thank you for reading

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